DINNER BUFFET SELECTIONS

Minimum of 35 guests.

Dinner buffets include: rolls with butter, water, freshly brewed coffee and iced tea.

CHOOSE FROM 2 OR 3 ENTRÉE BUFFET

(PRICED PER PERSON)

ENTRÉE SELECTIONS

CHICKEN MARSALA Sautéed breast of chicken, served with fresh sautéed mushrooms in a marsala wine sauce **CHICKEN CORDON BLEU** Lightly breaded chicken breast stuffed with ham and swiss cheese topped with alfredo sauce

CHICKEN PICCATA Sautéed breast of chicken with fresh lemon, capers, and white wine

TRADITIONAL BROASTED CHICKEN Crispy and juicy bone-in-chicken broasted to perfection

HICKORY SMOKED HAM Traditional ham with sweet fresh pineapple glaze

ROAST PORK LOIN Tender pork loin roasted with garlic and herbs, sliced, and topped with a pork and mushroom gravy

KANSAS CITY BABY BACK RIBS Thick, sweet, and spicy ribs cooked until tender

SLICED ROAST TURKEY Tender roasted turkey with sage dressing on the side

ROAST BEEF SIRLOIN Sliced thin roast beef sirloin finished with red wine au ius

MUSHROOM AND RED WINE BRAISED BEEF POT ROAST Tender beef braised in a marsala mushroom sauce BROILED HALIBUT Flaky and tender halibut broiled with lemons and butter served with tartar sauce and lemon ITALIAN LASAGNA Choice of beef or vegetable marinara, layered with a blend of four cheese and lasagna noodles CHEESE AND SPINACH TORTELLINI With basil, and sun-dried tomato sauce with or without chicken

CARVING STATION

Additional charge per carving attendant

HERB CRUSTED PRIME RIB Slow roasted prime rib served with classic au jus and horseradish GRILLED PEPPER LOIN OF BEEF Prime tenderloin of beef, marinated in olive oil, garlic, and bay leaf, then rolled in rock salt and cracked black peppercorn and grilled to perfection served with the house mustard sauce

CHOOSE 2 STARCHES:

Parsley buttered baby reds Yukon gold mashed potatoes with gravy Au gratin potatoes Wild rice Twice baked potatoes

CHOOSE 2 VEGETABLES:

Buttered corn Broccoli florets Brandied carrots Vegetable medley Green beans

CHOOSE 2 SALADS:

Mixed greens with 2 dressings caesar salad with dressing Potato salad Italian pasta salad Coleslaw

DINNER THEME BUFFETS

LA FIESTA BUFFET

Soft and hard-shell tortillas, shredded lettuce, cheese, tomatoes, black olives, onions, jalapeños, seasoned beef, nacho chips, Spanish rice, cheese sauce, refried beans, pico de gallo and fresh salsa

TAILGATER BUFFET CHOOSE 2 ENTRÉES:

Grilled hamburgers, bbq pulled pork, or grilled chicken breasts

Veggie burgers available served with: pasta salad, sliced seasonal fresh fruit tray, baked beans, macaroni and cheese, house-made chips

CASINO RESORT

ITALIANO BUFFET CHOOSE 2 ENTRÉES:

Tortellini with sun-dried tomato sauce and chicken, meat or vegetarian lasagna, chicken or eggplant parmesan, or fettuccine alfredo with chicken

Served with: traditional caesar salad, relish tray with dip and garlic bread